

MWR Phone Numbers:

CFA Service Line	833-2005
ACS	833-2852
Arts & Crafts	833-2940
Bowling Center	833-2849
Eagle's Nest	833-5555
Gas Light Snack Bar	833-4446
South Towne Grill	833-4789
Outdoor Shop	833-3129
Physical Fitness Center	833-2159
Vending Hot Line	833-2727

Don't miss the Boss & Buddy Halloween Party at the Eagle's Nest Oct 28!

Call: 833-5555 for more information

INSIDE:

Community & Family Activities Building 1002 Tooele Army Depot Tooele, UT 84074-5032 (435) 833-2039

John Curwen Chief, Community & Family Activities

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DCD Day!



Colonel Ray Van Pelt presents the mountain bike donated by EG&G to Chad Hales. (See more DCD pictures on pages 2 and 3.)

Deseret Chemical Employees have had an extra busy summer and fall season. The new Commander, Colonel Ray Van Pelt was installed on July 22, 2004 and has not had much of a chance to hit ground. With the numerous taskings they were given and now heading for a **DAIG Chemical Surety** Inspection, things have really been popping. It was hard to find a day to just relax. But, on Thursday, September 23, 2004, Col Van Pelt invited all DCD employees, military and contractors to an employee appreciation luncheon.

The tantalizing smell of hamburgers and hot dogs permeated the air and people congregated in the parking lot waiting to

enjoy the luncheon. It was a perfect day to have their celebration. Temperatures were just right and everyone seemed to be having a good time. The bingo was bypassed this year in favor of a raffle because of the time schedule.

Shortly after the luncheon, those in attendance were favored with music and prizes donated by Tooele Federal Credit Union, AT & T and other community businesses. The grand prize, a mountain bike, donated by EG&G was drawn by Chad Hales. A BIG THANKS to our sponsors and all DCD employees who worked so hard to make this a special day. Civilian Welfare also deserves a thanks, their funds provided the food and to MWR for their help.



"The Day Our Soldier Came Home!"

The Hansen Family (Major John Hansen, his wife Cathie, and children Kolby, Aaron, Walker, and Jenna) pictured above, won the 2004 Survey of Army Families V for the Army Family Photo Contest. The photo was entitled "The Day Our Soldier Came Home!" The photo will be featured on the Army MWR website as a promotional for "2004 (Continued on Page 4)







Family Support Office

October is Red Ribbon Month

This year marks the 17th annual celebration of Red Ribbon Week, October 23-31, 2004. Over 100,000 schools and other organizations across the U.S. will use this special time to spread the important message about living a drug and alcohol-free lifestyle.

Red Ribbon Week was inspired by the life and work of Drug Enforcement Agency (DEA) Special Agent Enrique "Kiki" Camarena. Camarena yearned to make a difference from a very early age. After earning a college degree in criminal justice and serving as both a U.S. Marine and police officer, Camarena joined the DEA so he could help fight illegal drugs. In 1985, while working undercover in Mexico, Camarena was kidnapped and killed by drug traffickers. He is survived by his wife Geneva and their three children.

Enrique Camarena's killing in Guadealajara, Mexico, in 1985 rocked the DEA. It was a turning point for an America beginning a relentless war on drugs.

His son, Enrique Camarena, Jr., now an assistant prosecutor for the San Diego County District Attorney's Office, carries the mantle of his dad's fight against drug abuse. And he makes sure that his father's name is never forgotten.

Without fanfare, Camarena, 30, travels around the country to help raise money for victims of crime, exhorting children to maintain drug-free lives.

"I want people to remember all that happened and all the suffering that my dad went through. It wasn't for naught," said Camarena.

"He would stay out and hang out in the bars with the drug dealers as part of his job," Camarena, 30, said of his father in the days when the late DEA agent was working undercover in Guadelajara. "When he came home, he would wake me up. I would be sort of sleepy. He'd ask me what I wanted to do. I said I wanted to be in the DEA."

"No, no you're not," Camarena Sr. would insist.

When he gets the chance, Camarena speaks about his father for the National Red Ribbon Campaign, a group that espouses drugfree lives.

On other occasions, Camarena speaks on behalf of the DEA Survivors Benefit Fund. The fund supports families of law enforcement officers whom may have been killed or wounded.

At the DEA headquarters in Arlington, Va., the name of Camarena is sacrosanct.

Camerena's eldest son never joined the DEA or other law enforcement agencies, like a police department. But he became a lawyer and a prosecutor, the past five years in San Diego, doing his part to help society.

"I kept my options open and often gravitated back toward it, naturally it was criminal law," Camarena said. "I think my father's sense of duty was really passed down to me. And public service was also passed down." When groups call him, Camarena is there to speak about the danger of drugs. For the DEA Survivors Benefit Fund, he has a special role, and in his heart, he has a special place for them. The fund helped pay for his own education at Dartmouth College and University of Southern California Law School.

"They helped me and I'm eternally grateful," he said. "I was completely amazed. Every time they call for me to speak or do something, I jump to attention and go."

A brother, Erik, is also attending San Diego State University and is expected to be assisted by the fund. Another brother is Danny, 25.

The fund now totals \$730,000 for families of victims of crime and it has helped dozens of children attain an education, organizers said. (Excerpts taken from Joe Cantlupe, Copley News Service.)

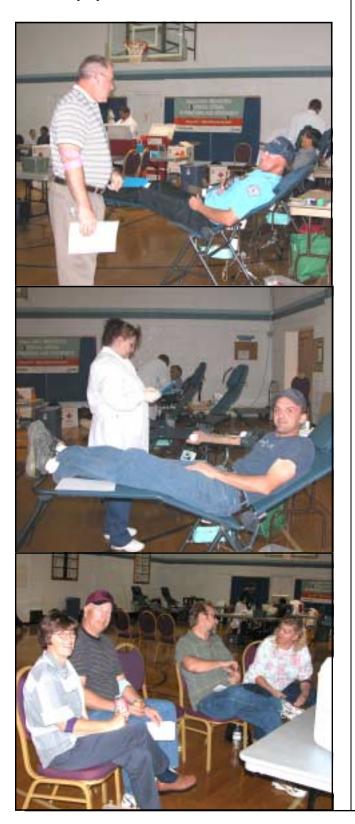
For more information on drug prevention, contact the Family Support Office, building 1012 or call 833-2852.

(Homecoming continued from page 1) Survey of Army Families V." Army families will be receiving surveys to fill out which will lead directly to changes in family-focused programs and services in the Army. Second place, pictured below, is Captain Bill Johnson and his family. Their picture was entitled "After Stepping Off the Plane." He is pictured with his wife Danielle, and children Isabelle and Brook.



The Blood Drive Was a Success!

Thanks to all of you! We appreciate all who donated blood on Wednesday, September 15, 2004. There were a total of 35 people who donated blood to the Red Cross.



Fitness Center

by Ray Romero

Last Golf Tournament of the Year!

Community Recreation held its last golf tournament of the year on Friday September 24, 2004, at Oquirrh Hills Golf Course. It was a gorgeous day and we had a total of 71 players on the course.

After the tournament, players were treated to a barbecue sponsored by MWR, John Curwen, Doug Wolter, Lita McLemore and Becky Trujillo. Brats, Italian Sausages, potato salad, and baked beans were served. No one went away hungry. The barbecue was followed by drawings for various prizes. All participants that were there received a prize.

Winning scores were:

First Place with a score of 63

Harry Olson Dee Sloan Greg Karabatsos Ed Rivera

Second Place with a score of 65

Lawrence Romero Mike Smith Kevin Wilcox Logan Elkington

Third Place with a score of 67

Rick Speer Rick Speer, Jr. Ken Edwards Lou Lopez



Fourth Place with a score of 67

Alan Taylor Frank Taylor Scott Hansen Kent Hansen

Closest to Hole No. 2

Greg Vigil Male 8' 11" Monica Martinez Female 3' 5"

Closest to Hole No. 9

Logan Elkington Male 16' 7" Sheila Martinez Female 12' 1"

Longest Putt Hole No. 8

Jeff Hall Male 22' 8" Lorraine Outzen Female 3' 0"

Longest Drive Hole No. 6

Jeff Hall Male Lisa Martinez Female

Lisa Martinez was the lucky winner of the final drawing, a 13" color TV/VCR combo. - See ya all next year!

ITR/Outdoor Shop

by Lita McLemore

Annual Ski Fair!

The Outdoor Shop is sponsoring the annual Ski Fair on Thursday, November 4th at the Eagle's Nest from 5:30 PM until 7:00 PM. The Ski Fair will feature information from all of the ski resorts, as well as information on cross country and telemark skiing in the local area.

There will be a binding setting display available for those interested in the finer points of equipment safety. The most popular aspect of the fair is the door prize raffle, where gift certificates for free ski and snowboard rentals, Eagle's Nest dinners, free Ski Utah passes, and skiing merchandise abound. (Must be present to win.)

We will also sign you up for the Ski Utah program. Folks interested in reserving and utilizing the Ski Utah gold passes must sign an agreement and make a \$50 per pass deposit. The Ski Utah "gold" passes this year will be managed the same as last season: \$20 per ski pass. Each family may reserve two ski passes per day, and reservations may be made up to three weeks in advance for civilian customers, and four weeks in advance for military personnel.

Ski and snowboard videos will be shown. If you missed the fair last year, drop in this year and get in the mood to hit the slopes. Best of all, its FREE...FREE...FREE.



The Lighter Side

One morning while a locksmith had come to change the locks in my house, I realized I had to run a few errands. I turned to him, a sweet older man, and said I was heading out.

As I got to the front door, I noticed my sad-faced dog staring at me from the living room. "I love you sweet boy," I said. "Now you be good. Okay?"

From the other room I heard a voice answer, "Okay."

Arts & Craft Center

by Jan Kofford

"Halloween Pot Luck" will be Saturday, October 30, 2004, in building 1004. Bring a food dish and enjoy half off all fees for Craft Center Activities! (Does not include framing or any retail activities.)

Hours of Operation:

Sunday—Monday Closed
Tuesday—Thursday 2 PM to 8 PM
Friday—Saturday 10 AM to 7 PM

Schedule for Classes:

Basic Pottery Skills By appointment

Schedule for Certification:

(ALL CERTIFICATION CLASSES CAN BE MADE ANY NIGHT—CALL 833-2940 FOR AN APPOINTMENT)

Ceramic Tec. Tue—5:30—7:00 PM
Ceramic Cert. Tue—5:30—7:00 PM
Wood Shop Cert Thur—5:30—7:00 PM
Lapidary Cert Thur—5:30—7:00 PM
Do It Yourself Framing Individual Appointment



Come in and see our cute critters.



Eagle's Nest

by Shauna Fox

October Lunch Menu

Monday, October 4, 2004 Breaded Salmon Strips

Tuesday, October 5, 2004 Porky Pine Meat Balls 2 Mushroom Sauce

Wednesday, October 6, 2004 Smoked Brisket w/Barbecue Sauce

> Thursday, October 7, 2004 Chef's Choice

Monday, October 11, 2004 COLUMBUS DAY HOLIDAY

Tuesday, October 12, 2004 Pork Chops

Wednesday, October 13, 2004 Roast Beef

Thursday, October 14, 2004 Chef's Choice

Monday, October 18, 2004 Lasagna w/Small Salad & Garlic Bread

Tuesday, October 19, 2004 Hamburger Steaks w/Grilled Onions

Wednesday, October 20, 2004 Fried Chicken

Thursday, October 21, 2004 Chef's Choice

Monday, October 25, 2004 Polish Dogs w/Sauerkraut

Tuesday, October 26, 2004 Baked Halibut

Wednesday, October 27, 2004 Navajo Tacos

Thursday, October 28, 2004 Devil's Ghoul-ash w/Witches Teeth & Booberry Cobbler



Hearty Halloween Soup

1 lb. ground turkey

1 c. chopped onion

1 c. celery, diced

2 cloves garlic diced

6 c. water

1 cube vegetable beef or chicken

bouillon

1 c. red potatoes, diced

1 bay leaf

1/8 tsp. basil

1 Tb. Parsley, chopped

1/2 tsp. thyme

6 tomatoes, diced

1 c. leftover turkey gravy

2 c. vermicelli

Instructions: Place everything except vermicelli in the kettle and simmer one hour. Add vermicelli and simmer until cooked.



Eagle's Nest Special Dates

Thursday, October 7, 2004 Hot October Nights— Wings of Fire Contest

Thursday, October 14, 2004 Family Night Dinner

Thursday, October 21, 2004 Basket Night Gala

Thursday, October 28, 2004 Boss & Buddy Halloween Party



Fresh Fruit Halloween Cake

3 1/2 c. flour

2 1/2 c. sugar

2 tsp. baking soda

1 1/2 tsp. salt (optional)

1/4 tsp. baking powder

1 tsp. cinnamon

3 eggs

3/4 tsp. nutmeg

1/2 tsp. ground cloves

3/4 c. shortening

3/4 c. fresh orange juice

1 c. shredded apple (1 large)

1 c. shredded pear (1 large)

1 c. chopped nuts

Instructions: Sift flour, sugar, baking soda, salt, baking powder and spices into a large bowl. Add shortening, orange juice and shredded fruit. Beat 2 minutes at medium speed. Add eggs. Beat 2 minutes longer. Stir in nuts and pour into a greased and floured bunt cake pan or 10" tube pan. Bake 70-80 minutes at 350 degrees. Cool five minutes and then take out of pan. Cool thoroughly. Sprinkle with icing sugar, or frost with Jack-O-Lantern frosting.